

BOSMOPOLITAN

January 2007

January Meeting – Meads

January 19 . Listermann's . 7:30pm

Bring out yer meads. Bring out yer meads!* January is Mead Month. Learn about the types of meads, a little about judging mead (and how it's different than judging beer) and a very brief overview of the process. Oh, yeah - we'll also be tasting some meads, too! After the formal presentation, we can informally talk about getting creative with meads and share ideas. Please bring meads to sample if you have them! For more info see page 5.

*apologies to Monty Python

Duchess de Bourgogne *Need I say more?*

Jennifer Hermann

Those of us that know this beer love this beer. Those of us that love this beer love to share it with friends. It's especially fun to introduce this fantastic Flemish Red Ale to unsuspecting, self-proclaimed beer lovers. I had just the opportunity to do so over the holidays and I was not disappointed with their reactions. One of my friends has become the newest lover of Duchess de Bourgogne.

My friend Al was laughing about one of the week's Starbucks hilarities as he turned towards the D&J Manor jockey box stocked with the homebrew that I had brewed for our store's holiday bash. The jockey box sat on the deck and had become the center of outdoor entertainment for the beer lovers of the group this evening. I had brewed an English mild and chocolate brown ale not really knowing if my partners at Starbucks would like it. Although I knew that there had been some beer experimentation, I didn't really know how far any of them had come down the long winding road of beer variation. I do remember

continued ▶▶

Hello

My name is Andy and I'm a Bloatarian!

As the freshly appointed Minister of Propaganda and Editor of *your* Bosmopolitan newsletter I thought I'd offer a quick introduction of myself.

I've been a member for two years and just recently became a thirty-something. I began homebrewing in 2004 thanks to a lifelong friend and soon after graduated to all-grain. I'm a father of two (almost), have been Manager of the Design and Pre-Press department of a local printshop for 8 years and in my spare time will serve as editor in my mission to bring fun, informative articles and pertinent information to the members of our esteemed homebrewing club.

As mentioned above, this is *your* newsletter. I urge you to take an active role in supporting it with articles, reviews, photos from club events, meetings or even to show off your own personal brewing setups and homemade gadgets! Let it be your voice. Your forum. Your homebrew club.

Also note that weblinks, emails, article jumps, etc are all live links. Click and go...

Andy Melchers



Bosmopolitan is the official newsletter of the Bloatarian Brewing league (BBL), the original homebrew club of the Greater Cincinnati area. Annual dues are \$15, and include an electronic subscription to this newsletter. (A paper subscription is \$5 extra)

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Meeting Policy

All members and guests are required to abide by the following rules at all club meetings and events: Learn something new, teach something you know, bring something good to share (bring more than you drink), taste small samples, give other brewers lots of comments (good or bad) on their beers, and don't drive if you feel even slightly affected.

Editor's Address

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Advertising Rates

Advertising is graciously accepted.

The rates are as follows:

Full page: 1 issue: \$32, 3 issues: \$75
Half Page: 1 issue: \$17, 3 issues: \$40
Quarter Page: 1 issue: \$10, 3 issues: \$25

Contact the editor for more information, including submission requirements. Back issues are available at no cost on the BBL website at www.bloatarian.org/

Club Officers 2007-2008

President: Jennifer Hermann
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Treasurer: Kevin Spatz
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Secretary: Paula Sup
513-933-0020 paulasup@yahoo.com

Bloatarian Beer Balls

Created by Robert Pinkerton

This one should bring back a few memories from the old crowd

12 oz. can of Spam
4 T. dry onion soup mix
8 oz. cream cheese (softened)

Directions: Use food processor to grind Spam. Mix Spam, onion soup mix, and cream cheese. Roll into small balls and put in refrigerator. When ready to serve, roll balls in either chopped nuts, chopped parsley, paprika, or grated cheese. May also be rolled in crushed malt or hops for that Bloatarian flare. Serve with your favorite beers.

Thanks to Paula Sup who says: "I finally found my copy of the first annual Bloatarian Christmas Party cookbook that Ron and I put together in 1997. The executive board consisted then of Pres.-Tim "T Bird" Thomas, V.P.-Robert Pinkerton, Treasurer- Dave Henkel, and Secretary- Andy Grigg."

BBL Membership Application

Yes, I want to become the best homebrewer I can be, learn more about the art and science of brewing, and especially participate in the secret Bloatarian ceremonies! I certify that I am of legal age to consume alcoholic beverages, with a sincere interest in homebrewing, and am willing to abide by the club bylaws and other reasonable decisions of the club officers. I promise to behave responsibly around alcoholic beverages. By joining and/or attending BBL activities, I agree to take full responsibility for my own actions and waive any and all claims against club, club officers, members, or their designates.

I also have \$15 to spare, so sign me up!

NAME: _____

PHONE: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

EMAIL ADDRESS: _____

Check this box if you prefer to receive your newsletter by regular mail
(*\$5 per year additional fee*)

Signature (required)

Return this form along with check (payable to the Bloatarian Brewing League) to:
Kevin Spatz, 9557 Main, Cincinnati, OH 45242

CALENDAR

When you hear something your fellow homebrewers would be interested in, tell us about it so we can spread the word.

JANUARY

- 19 Monthly Meading
Listermann's, 7:30
Meads! Bring your honey!
2007 Iron Brewer Announcement

FEBRUARY

- 5 Officer's Meeting
Listermann's, 7:30
16 Monthly Meeting
Mecklenburg Gardens, 7:30
Name That Beer!

MARCH

- 5 Officer's Meeting
Listermann's, 7:30
16 Monthly Meeting
Listermann's, 7:30
March Beer Madness/Bockfest

APRIL

- 2 Officer's Meeting
Listermann's, 7:30
20 Monthly Meeting
Mecklenburg Gardens, 7:30
Pick-a-Style: Pale Ales

MAY

- 5 National Homebrew Day
Somewhere, Sometime.
7 Officer's Meeting
Ron and Paula Sup's House, 7:30
18 Monthly Meeting
Listermann's, 7:30
Bloatarian Open

JUNE

- 4 Officer's Meeting
Andy Melchers' House, 7:30
15 Monthly Meeting
Mecklenburg Gardens, 7:30
Gadget Night
Pick-a-Style: Wheat beers (more than 50% wheat)
21-23 National Homebrewers
Convention
Denver, Colorado

JULY

- 2 Officer's Meeting
Jennifer's House, 7:30
20 Monthly Meeting
Listermann's, 7:30
2007 Iron Brewer Competition

AUGUST

- 6 Officer's Meeting
Listermann's, 7:30
17 Monthly Meeting
Beer and Sweat Setup
18 2007 Beer and Sweat

SEPTEMBER

- 4 Officer's Meeting (Tuesday)
Ray Snyder's House, 7:30
21 Monthly Meeting
Listermann's, 7:30
Beer and Food Potluck
22 6th Annual Cornhole
Blowout
DJ Manor

OCTOBER

- 1 Officer's Meeting
Listermann's, 7:30
19 Monthly Meeting
Mecklenburg Gardens, 7:30
Bloatarian Retrospective
Pick-A-Style: Barleywines

NOVEMBER

- 5 Officer's Meeting
Listermann's, 7:30
16 Monthly Meeting
Listermann's, 7:30
Holiday Beers

DECEMBER

- 3 Officer's Meeting
Listermann's, 7:30
?? Christmas Party
Somewhere, Sometime

Upcoming Competitions

JANUARY

- 27 Meadlenium
Orlando, FL
Deadline January 20

FEBRUARY

- 16 Homebrew Alley
New York City
<http://hbd.org/nychg/>

MARCH

- 10 9th Annual Drunk Monk
Challenge
Aurora, IL
<http://www.knaves.org/dmc/>

MAY

- 18 Bloatarian Open
Listermann's
Club only competition

JULY

- 20 Iron Brewer
Listermann's
Club only competition

AUGUST

- 12 Kentucky State Fair
<http://www.kystatefair.org/>
18 Beer and Sweat
Cincinnati, OH
Keg only competition



All board meetings are held on the first Monday of the month at Listermann Brewery Supply, 1621 Dana Ave., Cincinnati, OH 45212, 513-731-1130 unless otherwise noted. Meetings begin at 7:30 with a toast to cenosillicaphobia. All members are welcomed to attend. It's a good forum to discuss club business, new topics, and a good excuse to get out of the house and enjoy a few good beers!

HOPPENINGS

LOUISVILLE BEER TOUR

Saturday, Jan. 20th --- Louisville, Kentucky. Meet at 1:00 pm at BBC.
Questions -- Call Sue Bertke - 541-2603 (h) or 470-9597 (cell).

If you wish to stay overnight and not make a same day round trip, *Holiday Inn Express Louisville-NW (New Albany)* - 411 W. Spring Street, New Albany, IN 47150-3615 - Hotel Front Desk: 1-812-945-2771 Book Online or Call 1 800-423-0908.

Ken & Sue Bertke booked through Travelocity -- Total cost \$80.31 (includes taxes). Get a group together and split the cost. Wake up to a FREE complimentary breakfast. Located just nine minutes (six miles) from our last stop - Rich O's. Hotel amenities include complimentary breakfast, indoor pool and fitness center. Guest rooms feature satellite/cable TVs, coffee makers, hairdryers, high-speed Internet access, in-room movies, individual climate controls, microwaves, mini-refrigerators, telephones, voicemail, and work desks with lamps.

ITINERARY

• **1:00 pm** - *Blue Grass Brewing Company (BBC)* - 636 E. Main Street, Louisville, 40202 Tour of brewery, sampling and meet the Brew Master Dave Pierce. We were told, "Don't get everyone too excited but we may have samples of the IPA (Seasonal) to be released Feb. ready. That will not be known until that time." Everyone attending this tour takes home a FREE variety six pack of BBC beer.



• **4:00 pm** - *New Albanian Brewing Company (NABC)/Rich O's Public House* - 3312 Plaza Drive, New Albany, IN 47150. Tour of brewery, sampling and meet the Brew Master. If you have never been to Rich O's you are in for a real treat. Besides housing NABC, Rich O's has a wide variety of specialty beers on tap and in bottles. Dinner plans -- Rich O's is also home to Sportstime pizza. Incredibly good pizza at very good prices. Want to check it all out, visit www.richos.com.

• **7:00 pm** -- *Fermenters of Special Southern Indiana Libations Society (FOSSILS)* meeting at Rich O's Prost! Party room. (Same location as our 4:00 pm stop.) This group of home brewers has invited us to their monthly meeting. Apparently it is the night of their "Pungent & Funky Appetizer Contest." Beth Howard who is president of this group writes, "I think with our groups together, we can have a lot of great discussions about where to find good beer and brewing equipment in our respective communities, share news about festivals and brewing competitions, etc." If you are planning to stick around for this portion of the day, sharing of home brew is a huge part of a FOSSILS club gathering, so bring your home brew or something along to share. The club will also be holding a raffle (\$1 tickets) at their meeting. We have been invited to purchase tickets if we like.

NOTE: Some requested that I look into visiting Cumberland Brews, 1576 Bardstown Road, Louisville. I called and inquired about weekend hours. They open Saturday beginning at Noon and Sunday at 1:00 pm. No happy hour prices on Saturday (pints \$4.25). Happy hour all day on Sunday (pints \$2.75). As of this writing, no scheduled stop has been coordinated. If the BBC tour takes less time than expected and we call NABC arrive a bit late, we may be able to squeeze this in. We will wait and see what happens and what the group wants to do at this point. Cumberland Brews is only 3 miles from BBC.

**Hear Ye!
Hear Ye!**

Attention Toast Masters!

Prepare and bring your toasts with you to the monthly meetings!

You just might be volunteered to toast your fellow bloats at the start of the meeting. Any topic works as long as it's about beer!

Cheers!
Slainté!
Prosit!

Iron Brewer '07

Molasses? Mustard Seed? DING! Round Three... Nothing is too tough an adjunct for a Bloat Brewer! Yet, the question remains, *What will it be this year??*

Be sure to have your yeast strain selection and \$5 entry fee ready by January 19th. The rules are unchanged, and designed to test not just your technical skill, but also your creative energies.

During the meeting, we'll unveil the base recipe (grain load). Then we'll select the special ingredient. Last item out is the one everyone has to use. This year is "The Best of the Rest". We've had some great ingredients that haven't been picked in previous years. We'll put 6 of these possible ingredients in the jar—and the last one out is the one that gets used this year.

You must use all of the ingredients, and adhere strictly to the grain bill (no additional grain or flavor additives, but you may modify the grain, e.g. smoking or toasting it.) You are permitted to use any hops you choose. In addition, you can brew any size batch you want, giving you control of your original gravity. The beers will be judged at the July meeting, giving you time to age any big styles, but if you want to enter you must act now. You must pick your yeast before the ingredients are announced. If you're coming to this month's meeting, there will be a sign-up sheet available.

If you will not be at the meeting - you need to sign up (with your yeast choice) BEFORE the meeting (call Roxanne at 513-241-1224 or send an email to moosekers@fuse.net). Entry fee is \$5.00. Like last year - we encourage folks to enter a 2nd option (same recipe/yeast, different style/brewing technique) for a mere \$2.00 extra.

Previous winning ingredients (Molasses & Mustard) will NOT be in the mix. And, I promise that the "ringers" of previous years will also NOT be in the mix (sorry Dan, no Squid or Peppermint Patties!)

Judging will be at the July meeting - so you'll have 6 months to make your Iron Brewer Beer (or remake it once... or twice!)

Possible Iron Brewer Secret Ingredients

Chai Tea

Cinnamon Sticks

Fresh Ginger

Cardamom

Vanilla Bean

Raspberry Jam

Maraschino Cherries

Dried Dates

Juniper Berries

Dinner with Bosmo

Today we travel to sample life at an English Pub in Westchester, Ohio. The Crooked Nail Pub, run by Tracy and Tom Miller, offers fine selections of brews, and food for grazing. Taps include Guinness, Smithwicks, Spaten, Harp, Bass, Old Speckled Hen, Great Lakes Dortmunder, Goose Island 312, and Dogfish Head 60 Minute IPA, enough to quench even a Bloatarian's thirst.

Some of Bosmo's favorites are the Fish and Chips dinner, and the wonderful Shepards Pie. Most Dinners are only \$9 to \$12, which allows you to squeeze in at least a couple of brews. Happy Hour starts at 3:30 Monday–Saturday and this will save you \$1 off the price of a pint.

The wooden bar, decorated above with English flags and banners, is ever inviting, giving you a feeling of being at home. A dining room to feed the hungry masses and an outside patio in the summer can only add to the experience.

One of Bosmo's constant companions is partial to the Fried Cheesecake and the Bread Pudding with Irish Whisky sauce deserts, and the Fried Pickle appetizers.

(Hopefully not at the same time, unless she has something to tell me!)



Located at 9303 Route 42 (Cincinnati-Columbus Road) Westchester. 513-755-7800.



Duchess *continued*

having conversations with a few of them about their love for Newcastle Brown Ale. So, I thought I was sure to be a shoe in with my homebrew compared to this common and humdrum beer. (Okay, I guess it's exciting to drink when you find yourself at a party with Bud Light on tap and just as you are wishing that you would have stopped to grab a 40 oz (*oh yes, of Colt 45!*) you turn to see Newcastle nestled in a bucket of ice. But really, it's not too awfully exciting. Unless you like that skunky, light-struck-beer sort of taste.) I bellowed to Al as he stopped mid pour that I had something that he had to try. He questioned, "Is it beer?" "Why yes," I said grinning wildly. "It is indeed beer. I'm curious to see if you like it."

I poured the copper-toned lusciousness into his tasting glass and begged him to take in the aroma before he slurped it down. Words like, "wow" and questions like "this is beer?" and "are you serious?" continued for the next 5 or so minutes. I just stood there with a dreamy smile on my face as I watched his reaction as he cautiously sipped the beer. No one could have known, but Al would never be the same. The Duchess had just kissed his lips.

"Does this have fruit in it?" "This is really beer?" "How much alcohol is in this?" I could tell that Al was impressed. He didn't sip this beer the same way as that he was sipping the chocolate brown. He was sipping to savor and not to quench. What a lovely sight!

The next time that I saw Al at work he started to question me about the beer he remembered. "Ahhhhh..." I said, "So you like the Duchess." We took a trip over to the beer aisles (of which we Starbucks partners have a direct view at work) and I led him down the aisle that houses some of the most famed and delicious beers in the world. I told him that Belgium has some of the most exhilarating beers and that the Duchess de Bourgogne is one of the best and one of my favorites. Al stood starry eyed in front of the vast selection of Belgians, and smiled as he pointed to the fair-ladied bottle. "I'll see you later," he said.

"I introduced my new lady friend to my family at Christmas," laughed Al when I returned from my holiday s away from work. "I didn't know that you were seeing anyone Al," I questioned. "No, my lady friend," beamed Al, "you know, The Duchess."

To date, Al has purchased most of the Jungles' Duchess. There have been days that he has had to wait for her to come back to him at the Jungle. These days are sad days for Al. He has found himself in an unprecedented love affair with one of Belgium's most bewitching beauties.

I can't wait to take Al to the Dilly Deli where he can enjoy his lady fresh, on tap in her beguiling chalice.

Jennifer

137-year-old brew tastes "absolutely amazing"

London (ANI): A recently discovered cache of 1869 ale should have been undrinkable, but liquor and beer connoisseurs are claiming that the brew tastes "absolutely amazing". The Victorian beer was part of a cache of 250 vintage bottles found in the vaults of Worthington's White Shield brewery in Burton-on-Trent. The bottles will not be sold and have yet to be valued. According to The Telegraph, the 137-year-old ale has the flavor of raisins and sultanas, baked apple and honey. The 1869 Ratcliff Ale is bright and luminous like an ancient Amontillado sherry and has a meaty character like smoked partridge with hints of molasses. One of a handful of people to have tasted the 137-year-old beer is Mark Dorber, a beer connoisseur and publican at the award-winning White Horse in Parson's Green, London, who has the largest range of bottled beers in Britain. "It's amazing that beers this antique can still taste so delicious," he said. The Ratcliff ale commemorates the birth of Harry Ratcliff into the brewing family, which became part of the Bass, Ratcliff and Gretton Empire. All the beers were bottle conditioned, which means they were allowed to develop and mature after they were corked, like a wine. They were also strong - around 10 per cent proof. The high alcohol content stopped them from deteriorating. The beers will be recorked to preserve them and displayed at the Museum of Brewing at Coors Visitor Centre in Burton.

sourced from Yahoo! News

Raffle Items Requested!

Know someone in the beer business? Have an unused item in excellent condition to donate? Out and about? It's time to start asking for raffle donations for Beer and Sweat 2007 in return for publicity. Remember it's always fun to win something!



Impressions of Belgium: Odds and Ends

Rob Westendorf

In the last two issues Phil Meyer has given you the run down on our recent trip to Belgium. I've got a few bits and pieces of additional things that I found interesting.

It's a very civilized pleasure to walk into a chocolate shop after dinner and pick out one piece for your dessert. And they put it in a fancy little box and wrap it up, and within three steps from the door you've finished it and are looking for a garbage can for the box.

Most of the breweries we visited keep their old equipment after they upgrade. It enables them to call themselves a "beer museum", and there are major tax implications for doing so. Liefmann's alone had copper worth over \$1 million if they sold it as scrap, but the tax laws make it a better deal to keep it (and show it to American beer tourists). Skip the beer museum on the Grand Place in Brussels - it's not free, you see much more at working breweries, and the beer they include with admission is very disappointing.

Fermenter geometry has a bigger effect on flavor that I would have ever guessed. A conical fermenter rouses the yeast much more vigorously, and most fermentations are done in less than 48 hours. The effect on flavor is similar to raising the temperature 3-5° in a carboy.

Rocheftort, which uses it's own proprietary yeast, ferments at 24° C (75° F) in conical fermenters that they never fill more than halfway. They do not do a secondary fermentation. Orval uses "any English ale yeast" that they ferment at 18° C (65° F) in conicals, then in horizontal tanks at 4° C (40° F) with the dry hops for secondary fermentation for two weeks.

Buses are equipped with standard transmissions.

An unofficial standard is that a store or restaurant needs to have at least 80 different beers available to call themselves a "Beer Tempel." Since every beer has it's own glass, the glassware collection at a Tempel is quite impressive. If they're out of a glass, they fall all over themselves apologizing for using the "incorrect style."

Carbonnades flammade is the unofficial national dish. If you're on a tour with group dinners, don't order it for lunch. Chances are at least 50:50 that you'll get it at dinner.

"Frites" are double fried. First to cook at one temperature, then in fresh oil at a higher temperature to crisp. You want mayo with that?

If you order a Kwak, don't try to sip the last couple ounces. Just down 'em, or you may be wearing 'em.

Rodenbach is never going to bring back Alexander. It's way too expensive with too little market potential. "Redbach" is a very sweet beer that "...we make it for kiddies. You won't like it!"

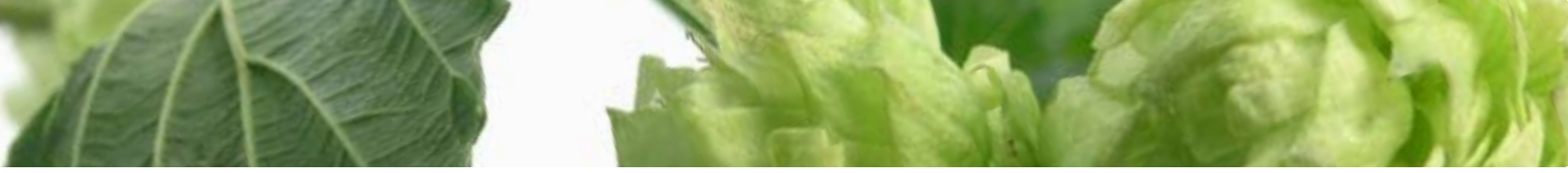
Most brewing engineers don't care what kind of sugar they use. The only important things are color and price.

No smoking area? HAH!

Chimay White on tap was a revelation. I've had it in bottles here, it was always unimpressive, and I had no plans to drink any Chimay while we were there. At our last dinner we were served beers blind, and had to guess what they were. The White quickly jumped to my top five all time favorites. There are very few places that have it in draft form. Chimay only allows five bars per province to have it. I will be attempting to duplicate it, but: Chimay yeast is recommended only for water with very low mineral levels. I haven't yet decided if I'll use a different yeast, or try to alter my water profile.

**You might be a
homebrewer if...**

you have more refrigerators for beer than you do for food.



A Very Bloated Christmas Party

The Bloatarian's annual holiday bash was held December 9th at Mecklenburg Gardens and the array of beers available was vast and varied: from a bottle of *Colt 45* seen passing in the distance, holiday beers and meads to distinct Belgians and storied ales of yesteryear. I should not forget to mention the food selections served up were top notch.

The club's new and re-elected board members were 'knighted' into service by Darryl in his last act as our honorable Minister of Propaganda. Our first order of business was to start the Bottle Raffle. I think it worked out well. One lucky Bloat pulled the Joker card and was allowed pick of the litter (or is that pick of the 750milliliter?)

A good number of us were lucky enough to have found Dave Harsh at some point in the evening who graced us with 15 bottles from his personal collection of *Anchor Brewing Merry Christmas & Happy New Year* starting with 1992 all the way up through the current 2006 version. Fifteen years of this collectors ale offered for our pleasure and yes, they were each full. I personally entered the vertical tasting rather late but was surprised to find there were at least a couple drops if not a sizable amount still for the tasting in each. As I made my way through I took some (slightly impaired) mental notes and ribbed the elder members about which years I had graduated high school or college.

The 1992 was the least full bottle but was the most smooth and mellow with hints of cinnamon spice, vanilla and spruce. Some of the anniversary bottles (20th and 30th) exhibited a stronger alcohol aroma along with a couple of the earlier years doing the same. It seemed the spruce aroma and flavors intensified with each version and culminating very strongly with the current 2006.

We followed this beer with something else very special. Mr. Listermann shared a bottle of *1989 Thomas Hardy Ale*. All I can say is ... WOW! Strong plum and figs with alcohol and vanilla sherry tones. Chewy to the extreme with a feel more like a vinuous wine than beer.

I'm sure I speak for everyone when I say it was a fun time and well worth the camaraderie and experience if nothing else other than being able to say we partook of these and other special beers with friends. Cheers!

P.S. A special thanks to everyone who donated to the beer baskets for Mecklenburg's owner and employees. They made it clear that it was an appreciated gift.





January Board Meeting

January 2 . Listermann's . 7:30pm

Attendees: Ray S, Jennifer H, Paula S, Sue B, Dave H, Chuck B, Darryl D, Ron S, Kevin S, Dan L, Doug L, Andy M, John Z

Minutes:

- * January meeting- meads and iron brewer revealed (Jan 19)
- * Alefest from last November rescheduled for sometime in 2007. Andy in contact with the organizer.
- * Bockfest participation questioned
- * Jan 13 meeting regarding AHA 2008- club president's only
- * Discussed possible "good beer" changes at Glendale Pub due to management changes. Not for the good.

Sue-Louisville, KY Roadtrip (Jan. 20, 2007) approx. 6 Bloats and 3 Malt Infusers so far, complete info provided by Ken and Sue Bertke (see page 4), FOSSILS asked Bloats for raffle prizes.

Ron- Proposed a "Bosmo on the Town" beer review of local restaurants in the Cincy area with good/ unique beers (list can then be compiled for AHA visitors to try while in town). Also, found Oldenberg AHA convention books- will try to write a small monthly retro article on subjects covered at the last Cincy AHA Convention in 1989(?)

Paula- Proposed sending in a featured beer recipe of the month, starting by drawing from past Bloat recipes, will submit pineapple mead recipe for Jan. Mead meeting.

Andy- Newsletter update includes need for Christmas Party photos, Jan newsletter coming out Jan. 12, news articles for future issues appreciated.

Dan- Mentioned possibility of a bus trip to Denver in June for the Nationals.

John- Suggested club needs to start organizing for B&S raffle now, Paula suggested to put out word to Bloats frequenting unique "watering holes" to promote an exchange of a raffle prize for B & S publicity now.

Dave- Resending general Bloat E-Mail regarding anyone interested in a 2007 Beer Judge Certification class, Eric Asbrouck (sp?) will be giving the Beer Judge Exam in March 07.

Cincinnati Water Quality Report

A recent email to the Greater Cincinnati Water Works revealed some informative results regarding our local water supply. There are two main plants which process drinking water for the surrounding areas: the Richard Miller Treatment Plant (RMTP) and the Charles M. Bolton Plant (CMBP). RMTP is the larger plant and serves approximately 88% of GCWW's customers. CMBP services the remaining 12%, mainly in the Northwestern part of Hamilton County. There is also an interface zone that could receive water from either plant depending on pumpage and usage patterns. Where you live will determine which plant, or possibly both, supplies water to your location. The neighborhoods served by both plants are shown in the Safe Drinking Water Report.

The numbers we homebrewers would care about are listed here in mg/L. These numbers are from the 2005 Annual Report.

Robert Miller Treatment Plant

	<i>Average</i>	<i>Max</i>	<i>Min</i>
Total Alkalinity (as CaCO ₃)	75	99	51
Total Hardness (as CaCO ₃)	138	182	99
Calcium (as Ca)	38	48	30
Magnesium (as Mg)	10.4	15.3	3.2
pH (Units)	8.6	8.9	8.4
Chloride	31	42	24
Sulfate	89	136	57
Sodium	24	36	15

Charles M. Bolton Treatment Plant

	<i>Average</i>	<i>Max</i>	<i>Min</i>
Total Alkalinity (as CaCO ₃)	75	97	63
Total Hardness (as CaCO ₃)	148	173	137
Calcium (as Ca)	23	27	18
Magnesium (as Mg)	22	24	20
pH (Units)	9.1	9.5	8.5
Chloride	63	68	58
Sulfate	63	71	58
Sodium	32	42	36



Homebrewers Convention Needs a Theme for '08

We need to come up with a theme and logo for the 2008 convention (and the AHA wants it soon). I'm looking for your best ideas that take something about Cincinnati and beer and turn it into a catchy slogan. Put on your thinking caps, drink some inspiration, and brainstorm. Take a Cincinnati idea, maybe the river, German heritage, or even flying pigs, and rhyme it into a line or two. The themes of the last two years were, "Ale by the Glass, Beer by the Yard" (Baltimore), and "Gator Tales and Better Ales" (Orlando). I'll be asking for your ideas at the January meeting, or send them to me at R_Westendorf@fuse.net. Thanks!

New and Renewing Members

Welcome to the following *New* and *Renewing* Members

Michael Carver
Dave LeBourveau
Andy Melchers
John Zeller
Ron & Paula Sup

Remember, without YOU the club doesn't exist! Make it a point to talk to our new members and guests. Offer them some of your beer. Make them feel welcome. If you don't, there's a good chance they'll decide they're not welcome, and they won't come back, and that's not good!

Bloatarian Brewing League
3023 Hull Avenue
Cincinnati, Ohio 45211

The mailing label shows your membership status.
Your renewal date is shown in YY/MM format.